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(54) Title: VODKA AND A PROCESS FOR THE PRODUCTION OF VODKA

(57) Abstract: An improved process is provided to prepare vodka with excellent properties comprising mixing water and absolute alcohol, treating the mixture with activated coal followed by filtration, adding sugar, aroma compounds and optionally other ingredients characterized in that the mixture of water and alcohol after the treatment with activated coal is cooled down to a temperature of about -10° C to 15° C, at which temperature the mixture is maintained for about 4 - 8 hours, after which the resulting mixture is filtered, gradually adapted to room temperature, aroma and optionally other ingredients are added to the filtrate and optionally the resulting mixture at room temperature is filtered again before bottling. A new vodka is provided comprising a percentage of absolute alcohol in water of about 35 - 50 vol %, 4 - 6 mMol/l sugar, 0.05 - 0.2 mMol/l of sodium bicarbonate, and 0.02 - 0.04 vol % of extract of flax seeds of first discharge.



WO 2004/031341 A1